The Secrets To Amazing Smoked Chicken Wings Every Time



All the Secrets to making amazingly delicious smoked chicken wings with step by step instructions. These will be a smashing success at any kind of get-together. MUST TRY!

Prep Time	Cook Time	Total Time
10 mins	2 hrs	2 hrs 10 mins

4.64 from 383 votes

Course: BBQ Cuisine: American Keyword: chicken wings, smoked Servings: 6
Calories: 607kcal Author: Don't Sweat The Recipe

Ingredients

- 6 LBS Chicken Wings

Rub

- 2 Tablespoon Olive oil
- 2 Tablespoons Chili Powder
- 2 Tablespoons Smoked Paprika
- 1 teaspoon Cumin
- 1 teaspoon Onion powder
- 1 teaspoon Garlic powder
-  2 teaspoons Kosher salt
- 3 teaspoons Fresh Ground Pepper

- 1 teaspoon Cayenne

Instructions

1. Separate wings into drumettes and wings, if necessary.
2. Pat wings dry.
3. Combine spices to form the rub.
4. Place wings in a container, add and mix rub and olive oil over chicken.
5. Let wings rest for at least an hour.
6. Heat the smoker or grill to a temperature between 225-250 F.
7. Place wings over indirect heat.
8. Add wood for the smoke to coals.
9. Smoke for 2 to 2 1/2 hours, maintaining a constant smoke for at least 1 1/2 hours, the chicken should have an internal temperature of 160.
10. Place directly over coals to crisp, approximately 5 minutes each side.
11. Remove from heat and let rest for approximately 10 minutes.
12. Serve

Nutrition

Calories: 607kcal | Carbohydrates: 4g | Protein: 46g | Fat: 45g | Saturated Fat: 12g | Cholesterol: 189mg | Sodium: 1001mg | Potassium: 519mg | Fiber: 2g | Sugar: 1g | Vitamin A: 2439IU | Vitamin C: 2mg | Calcium: 51mg | Iron: 4mg